

Le Moulin à Café Bistro

POUR COMMENCER

Soupe du jour – Soup of the day	\$9
Soupe à l'oignon gratinée – Traditional French onion soup	\$13
Pâté de campagne – Country pork paté served with sliced baguette and cornichons	\$14
Escargots – Baked Burgundy snails in garlic & parsley butter	\$15
Cake au crabe – Lump meat Crab cake, sauce Tartare, mesclun salad.....	\$15
Tarte à la tomate et au fromage de chèvre – Tomato and goat cheese tart with caramelized onions.....	\$15

Nos Plateaux à partager:

Assiette de Charcuterie – Prosciutto, pâté, Parisian ham, saucisson sec and cornichons.....	\$21
Assiette de Fromage – Assorted artisanal cheeses, walnuts and grapes.....	\$21
Assiette Mixte – Assorted artisanal cheeses, walnuts and grapes.....	\$27

NOS SALADES

Salade de chèvre chaud	\$15
Mixed greens, Montrachet goat cheese, croutons, apples, roasted almonds	
Salade d'artichauts	\$15
Arugula salad, fried artichokes hearts, cherry tomatoes, parmesan cheese and lemon-coriander dressing	
Salade Niçoise	\$20
Yellow fin tuna in olive oil, French string beans, hard-boiled organic egg, fingerling potatoes, cherry tomatoes, Niçoise olives, anchovies and mixed greens	
*Substitute with grilled tuna.....	\$5

NOS MOULES

Moules Marinières	\$19
Steamed mussels with garlic, shallots, parsley, lemon and white wine broth	
Moules à la Provençale	\$19
Steamed mussels with garlic, shallots, rosemary and tomato sauce	

We do not accept American Express – All other Major Credit Cards are accepted

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NOS PLATS

Poulet rôti à l'estragon \$28
Free range roasted chicken with tarragon sauce served with Yukon gold mashed potatoes and string beans

Saumon grillé à la méditerranéenne.....\$27
Grilled Scottish salmon served with Israeli couscous and ratatouille

Bavette à l'échalotte sauce au vin rouge et son gratin de pommes de terre.....\$28
Skirt steak with shallots and red wine sauce, served with potato gratin and mixed greens

Entrecôtes Frites\$35
Sterling Silver N.Y Sirloin steak, served with house salad and French fries, Peppercorn sauce

Merguez Frites.....\$21
Spicy lamb sausages, French fries and salad

Le Burger du Moulin.....\$22
Sirloin Burger with cheddar, blue or swiss cheese, topped with crispy bacon served with French fries

Pâtes a la ratatouille\$23
Penne pasta with pesto, ratatouille Provençale and parmesan cheese

SIDES

Small House Salad \$7

French Fries \$7

Haricots Verts \$8

Ratatouille \$8

Mashed potatoes \$7

Potato gratin \$8

DESSERTS

Chocolate mousse \$7

Crème brûlée \$7

Crème caramel \$7

Valhrona gluten free lava cake \$7



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Happy Hour Tuesday, Wednesday & Thursday
Housewine \$7 gl.

WINE

White

Sauvignon Blanc 2017, "Grand Baillard"	\$11 gl.
Bourgogne 2017, Mâcon Village "La Crochette" Chardonnay	\$13 gl. / \$48 bt.
Bourgogne 2011 "Domaine Patrick Piuze", Petit Chablis – Chardonnay	\$58
Loire 2011 "Domaine Chavignol" Sancerre – Sauvignon blanc	\$56

Rosé

Coteaux d'Aix En Provence 2018 "Maison Saleya" Grenache – Rosé	\$13 gl. / \$49 bt.
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Red

Côtes du Rhône Villages 2017 "Domaine Pélaquié " Syrah/Grenache	\$13gl. / \$48 bt.
Bordeaux 2015 "Château Gobert -	\$52
Loire 2011 "Domaine Filliatreau "Château Fouquet" Saumur – Cabernet franc	\$45
Bourgogne 2016 "Domaine Chevrot" Pinot Noir	\$65
Rodney Strong 2014 "Reserve" Cabernet Sauvignon	\$99

Champagne

Paul Goerg Brut Blanc de Blancs Premier Cru	\$62
Paul Goerg Brut Blanc de Blancs (Half bottle)	\$39

BEER

1664 – Kronenbourg / Kronenbourg Blanc (33cl bottle).....	\$7
Stella Artois (33cl bottle)	\$7

COLD BEVERAGES

Hildon 750ml	\$7
Hildon/Evian (small).....	\$3.50
Fresh Squeezed Orange Juice	\$5.75
Apple juice	\$4.50
Orangina	\$3.50
Coke / Diet Coke / Ginger Ale /Fanta	\$3
Iced Tea 16oz	\$4
Lemonade (seasonal)	\$4.50
Iced Coffee 16oz	\$4
Iced Mochaccino 16oz	\$7.50
Iced Cappuccino 16oz	\$6
Iced Americano 16oz	\$5
Iced Matcha or Chai Latte 16oz	\$6.75